

L4 ANSWER 2 OF 2 CABA COPYRIGHT 2002 CABI

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TI Qualitative and quantitative genetic variation for ***oil*** content
in several ***maize*** genotypes

AU ***Khalil, I. A.*** ; Rahman, H.

CS Department of Agricultural Chemistry, NWFP Agricultural University,
Peshawar, Pakistan.

SO Sarhad Journal of Agriculture, (1999) Vol. 15, No. 6, pp. 559-562. 13 ref.
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DT Journal

LA English

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weight, protein and ***oil*** contents and fatty acid profile. Protein
content varied from 7.2 to 10.1%. ***Oil*** percentage of the flour
ranged from 3.8 in Ev.6088 to 6.4% in Shaheen. Kisan and Dehqan were also
oil -rich cultivars containing about 6.0% stearic (18:0),
oleic (18:1) and ***linoleic*** (18:2) acids. Dehqan and
Sarhad contained more ***linoleic*** acid compared to other cultivars.
Swabi White was particularly rich in ***oleic*** acid.

CT genetic variation; ***maize*** ; flours; ***linoleic*** acid;
oleic acid; quality; fatty acids; stearic acid; plant oils;
cereals

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